

TO STUDY SHERMAN LAW

Civil Federation Sends Questions to 20,000 Business Men.

WILL TABULATE ANSWERS

Data Will Be Submitted to Senate Committee on Interstate Commerce.

In an endeavor to aid the work of the Senate Interstate Commerce Committee, which will begin hearings in Washington on November 15 to collect views on the need for amendment of the Sherman law, the department on the regulation of Industrial Corporations of the National Civil Federation is sending to 20,000 business men all over the country a series of questions on the necessity for the amendment of the present law, with a request for suggestions on the form of the amendments. The answers will be classified and submitted to the committee.

The questionnaire, as the paper from the Civil Federation is called, speaks of the interpretation of the Sherman law by the Supreme Court and says: "Many evils, however, that cannot be reached under the Sherman act have developed in connection with such combinations; and, at the same time, the advantages of doing business on a large scale are so great as to make the concentration of capital on a great scale essential to the full and efficient development of modern business. The problem before the country is to secure the benefits of large aggregations of capital in business so far as that can be done without subjecting ourselves to the evils, most of them wholly unnecessary, which have marked the business methods of the last few years."

The questions are divided under four

heads. The first section enumerates the chief evils charged against large combinations, the second gives a tentative list of remedies, the third outlines the advantages claimed for large aggregations of capital in business and the fourth contains a dozen general questions on the cause for present disturbed conditions, the possibility of returning to former free competitive conditions and government regulation of business affairs.

Some of the evils said to exist under present conditions are competition between states to make the laws governing incorporation more and more lax and the methods by which the great trusts kill off their small rivals. In the proposed remedies federal incorporation and federal licenses for companies doing interstate business are suggested.

Overcapitalization and holding companies, according to the questionnaire, can be dealt with by the government. The opinion on these subjects of those receiving the pamphlet is asked and suggestions as to possible new laws or amendments of the existing laws.

After the advantages of large combinations of capital are enumerated the questionnaire says:

If interstate business on a scale large enough to secure these advantages is to continue it is claimed by some that provision must be made by federal law:

(a) To permit large aggregations of capital under single control and for the merger from time to time of smaller corporations;

(b) To permit agreements which regulate production and the like under suitable public control.

Either of these methods of controlling large aggregations of capital engaged in interstate trade necessitates an interstate trade commission, with powers not unlike those now enjoyed by the Interstate Commerce Commission in relation to common carriers.

Do you favor such an interstate trade commission?

The questionnaire was prepared by the following committee: Seth Low, chairman; William Dudley Foulke, Indiana; James R. Garfield, Ohio; Samuel Untermyer, New York; P. Fish, Frederick N. Judson, St. Louis; Edgar Bancroft, Chicago; Charles A. Severance, St. Paul; Professor John B. Clark, Columbia; Professor F. J. Stimson, Harvard; Professor J. W. Jenks, Cornell; Theodore Marburg, Baltimore; John Hays Hammond and Talcott Williams, Philadelphia.

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INDORSE TAFT TREATIES

Episcopal Diocese Split on Arbitration, However.

MANY OBJECT TO POLITICS

Bishop Greer Advocates Making Cathedral of St. John the Divine an Open Corporation.

An animated discussion on the proposed Taft treaties of arbitration among nations enlivened the serious proceedings yesterday of the 12th convention of the Episcopal Diocese of New York, in Synod Hall of the Cathedral of St. John the Divine. A resolution favoring the treaties finally was passed, but with fifty dissenting votes. Those opposed maintained the Church should not enter into politics in any way and that the most effectual means of furthering peace and good will among men and nations was simply to preach the Gospel of Jesus Christ. Bishop Greer presided. J. Pierpont Morgan was present. The resolution read:

That the convention of the Protestant Episcopal Church of the Diocese of New York do hereby endorse the Taft treaties of arbitration of the President of the United States in the negotiation of those treaties and express the hope that they may speedily be ratified by the Senate.

The Rev. J. Lewis Parks asserted that the Church had no right to play with politics or business. He believed in the principle of arbitration, but thought it difficult of application, and said the proposed treaties were not by any means unanimously approved by popular sentiment.

"When it comes to 'trust busting' or the question of arbitration I feel that I should not be bound by anything that this convention might do. With me it simply is a question of self-defense, just as I should protect my home against an unwelcome intruder. Regarding the Monroe Doctrine, my interest in South American countries ends at Terra del Fuego, and I am sure the people of these countries are not interested in me.

Suppose some nation should seize Hayti. Would it be wise to submit such a question to a court of foreigners? Take the Panama Canal. We have dug it at great pains and at great cost. Suppose some foreign nation should say that we have no right to fortify the canal. Would it be wise for us to submit such a question to a court of foreigners?

"The Monroe Doctrine," continued Dr. Parks, "is not recognized at all abroad, and it is up to us to enforce it when necessary. The many vital questions confronting this country must be settled in itself and by itself, and not by arbitration. At the same time, my sympathies are with arbitration in a general way."

Francis Lynde Stetson thought it would be peculiar when all parties in England favored arbitration if America, and especially a gathering of Episcopal clergymen called together in the name of the Prince of Peace, should oppose arbitration and get into a dispute over the question. This was greeted with laughter, and after more discussion pro and con the resolution was adopted.

Bishop Greer delivered a strong address in favor of Church unity and the making of the Cathedral of St. John the Divine an open corporation by having the convention each year elect a certain number of trustees. For the relief of archdeacons the Bishop suggested that they should not act as rectors or settled ministers, and that they should get a stipend commensurate with their important duties. The speaker also advocated the creation of a church extension society.

Church unity, the reorganization and spread of diocesan missionary work, the necessity of the Church's getting down to the level of the lowly, and "The Expansion of the Church of God in the Diocese of New York" formed the subjects of addresses delivered last evening before a large gathering in the Cathedral of St. John the Divine by Bishop Greer, the Rev. Karl Relland, of Yonkers, and the Rev. E. C. Chorley, of Garrison.

"This is a great diocese," said the Bishop, "but does it present to us greatness of opportunity or greatness of achievement? Only to some extent do we occupy the field; there are sections we do not touch, which no Christian church, no Christian body touches except superficially. Let us not forget that while ministering to the world far away to minister to the world here, at our very doors. We must have an efficient, elastic, comprehensive, peripatetic, itinerant and businesslike method of diocesan missionary work, despite the conflict between Christian and anti-Christian forces in the moral, spiritual and intellectual worlds. The lines are drawn, but I doubt not for a moment the ultimate result."

WOMEN FOR ESCALATORS

Club Members Appear Before Service Commission.

"I'm not going to have those men stealing my escalators and things," said Mrs. Robert F. Cartwright, as she led a delegation of clubwomen to the hearing before the Public Service Commission yesterday on the advisability of ordering moving stairways at the 15th street station of the Ninth avenue elevated railroad.

Mrs. Cartwright, as chairman of the public safety committee of the New York City Federation of Women's Clubs, has been mentioning moving stairways to Mr. Hedley, general manager of the Interborough Rapid Transit Company, frequently during the last few years, and when she heard that several men's real estate organizations in The Bronx were going to ask the Public Service Commission to order them put in she and several of her colleagues hurried right down to protect their thunder.

After describing how she had counted the stairs at the 15th street station and found them dreadfully hard to climb, Mrs. Cartwright got into a clash with James L. Quackenbush, attorney for the Interborough.

"Mr. Hedley," said Mr. Quackenbush, "is always ready to promise every improvement that is reasonable."

"Oh, no!" gasped Mrs. Cartwright. "Good gracious!"

"The Interborough is willing to come to a proper agreement concerning that escalator, but we're not going to be bulldozed by any newly formed escalator trust into building it. No," said Mr. Quackenbush, looking straight at Mrs. Cartwright, "no escalator trust is going to bulldoze us."

"Talk about Mr. Hedley keeping promises," replied Mrs. Cartwright. "Two years ago he was ordered by this commission to have the destinations of trains painted plainly in each car, and in five different cars lately I have looked for it in vain."

Mrs. Eustis said he thought Mrs. Cartwright ought to allow for the human tendency to make mistakes.

Then the escalator hearing was adjourned to November 22, and the women went home.

WHEN BUYING GASOLINE.

In buying gasoline for cleaning gloves and other articles of apparel secure the product used in garages for replenishing the tanks of high powered machines. Its cleaning properties are much greater, and it leaves absolutely no disagreeable odor. Great care must be exercised in its use, as its explosive qualities are very much higher than those of the ordinary gasoline. Its cost is two or three cents more on the gallon. A similar fluid can be secured from another source, but its cost is five times greater, and the results obtained from its use are no better.

News of Interest to Women

Soyer's Paper Bag Cooking Insures Economy of Fuel

A Comparison of the Amount of Gas Consumed in Pot and Pan Cooking with the Requirements of the Paper Bag Makes This Plain.

BY MARTHA MCULLOCH WILLIAMS.

Paper-bag cooking economizes fuel—the fact is demonstrable, beyond a doubt, particularly if the fuel is gas. The figures to follow are given for gas, but are easy of translation into coal heat, or even oil.

The oven of a gas range turned on full burns twenty feet of gas an hour for each flame bar. Commonly there are two bars—thus, the hourly consumption at full heat is forty feet. The expense of gas, of course, varies with the price of gas. The giant burner on top, likewise, at full heat, consumes twenty feet an hour, and the small burners each ten feet. Thus, a stove in full commission for pot and pan cooking consumes ninety feet an hour. Now, let us see if that total can be sensibly diminished in paper-bag cooking.

Every housewife knows it is not an uncommon thing to have everything lighted in pot and pan cooking, and yet wish for an extra burner. Commonly, the oven is given up to the roast, or to baking, if there is broiled meat for dinner. On top there will be potatoes boiling, most likely another vegetable, also relishes cooking. This merely for every day. On great occasions company dinners are sure to crowd everything. Moreover, it is rare that a single hour suffices for the cooking. However, for convenience, let us assume that as the unit of calculation.

Now, for paper-bag cooking the oven must be lighted and turned on full for eight minutes before anything goes into it; it must also burn full strength for seven minutes longer. Thus, it consumes ten feet of gas at the outset. Turning down the burner to reduce the heat one-half at the end of the seven-minute period for the rest of the hour makes a total of twenty-five feet, against forty. But roasting does not demand that a burner goes full—turning it down might save five feet in the hour. Thus the net hour-saving of gas on the oven account is ten feet.

But there are other accounts. By help of "paper bags" you can not merely roast in the oven, but cook at the same time a couple of vegetables and bake a pie or pudding. With a small roast you may even cook three vegetables, thereby leaving unlighted three upper jets, which would mean a saving of thirty feet of gas an hour. If there is no pie-baking in hand, the upper shelf may even hold four separate articles of food. And by careful management something long and slender may be cooked beside the roast on the lower shelf.

Cooking thus solely in the oven means a saving of fifty feet of gas an hour—the upper burners would require that amount. Say but three were in commission—the giant and two smaller ones—there is a saving of forty feet to add to the ten already credited on the oven account.

Now is this even all the story. Mysteriously, things cook more quickly in bags than out of them. The saving in time is one-fifth to one-sixth. Putting this at the lowest, and estimating the whole range consumption of gas at ninety feet, there is a saving of fifteen feet. Add them to the fifty feet already in credit and the sum is flattening, indeed, to the paper bag. It is but just to say, though, that the oven, heavily stocked, is likely to require more than half-heat. So the saving of fuel may be less than these figures indicate. It is, however, certain to be considerable.

A Little Story of Pie Baking. I had baked a pie à la Soyer and found it good. Notwithstanding, I resolved to show myself exactly the worth of the bag baking. Was it just a happen so? Would that particular pie have come out as crisp and toothsome if baked in the common or garden way? The question demanded answer—the answer of experience. And it had it.

I made up puff paste enough for three pies, rolled out the crusts and filled a pan, using cooked fresh peaches for a filling, stuck the edges firmly together, stuck holes in the upper crust—in short, did everything that a well bred pie could reasonably expect. Then I put it on to cook in its naked majesty, noting the time accurately. It took ten minutes to roll crusts, fill and put in a greased bag the second pie. The oven was so hot by that time that I slacked the heat a minute after putting in pie No. 2. After twenty minutes—thirty minutes from putting in the first pie—I looked in the oven. The naked pie was cooking creditably enough, yet was pale faced and the crust still dentable to the touch. Further, there were bubbles of syrup along sundry spaces of the edge. They meant that that particular pie would refuse to leave the pan except in pieces. The syrup had not run over enough to drip and mess the oven floor; still I knew there would be some lack of juice when it came to the eating.

I turned on a little more heat and left the two pies to cook fifteen minutes longer. The naked one was then a pale, delicate brown on top, with rather a hard under-crust. The bag was brown all over and so crust. The corners crumbled at a touch. But from it came brown, crisp and flaky as to light, not pale brown, a pie beautiful to behold—ready to leave the pan at the first tilt for a plate. Not a drop of syrup had run out, although if there was a difference in that particular the bag pie had been the fuller.

It is but fair to say the bag pie was cooked in an agate pan, the naked pie in a black tin-oven. This, I think, made some difference in the texture of the under-crust. Agate ware naked might have given a better result than plain metal. But the naked had nothing to do with the taste of the crust. There all advantage lay with the pie from the bag. It was lighter, flakier and more appetizing. As to the holding in of syrup, I account for it this way: The bag was tightly sealed—steam from the fruit and crust, or more properly vapor, filled the bag, puffing it to the likeness of a fairly plump small pillow. This outer pressure counteracted that within and made the juice stay put.

The bagged pie was cooked upon the upper shelf, the naked one underneath. In cooking two pies bagged and one naked, midway the cooking—that is to say, give top and bottom crusts an equal chance. This difference in position perhaps accounts for half the difference in time of cooking.

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A DAILY HINT BY SOYER

Savories for Supper Deliciously Cooked in Paper Bags.

Fish Roe à la Soyer.—Place half the roe on top of a piece of buttered toast, put peeled mushroom on top, add salt and pepper to taste, and a little piece of butter. Place the other half of the roe on top of the mushroom, add a little cayenne pepper, a pinch of grated cheese (Parmesan, or any other kind), a few breadcrumbs and another piece of butter. Place in buttered bag, seal up and place on broiler. Allow ten minutes to a hot oven.

Savory of Lobster.—Cut a small lobster from head to tail. Cut the flesh into small dice. Put in small stewpan with

SOYER'S DIRECTIONS FOR PAPER BAG COOKING EPITOMIZED.

Select a bag that fits the food to be cooked. Grease bag well on inside, except in case of vegetables or when water is to be added. When food is seasoned and otherwise prepared place in bag, fold mouth of bag two or three times and fasten with a wire paper clip. Also fold and clip corners of bag to make it fit snugly. If bag leaks in cooking do not transfer food to a new bag. Simply put the bag within another.

Place bag in oven (gas, coal or oil) on grid shelves or wire broilers, never on solid shelves. Place seam side up always. Do not move or open bags when once placed for cooking. Put roasts and entrees on lower shelf, fish on the middle shelf, pastry, etc., on the top, where heat is most intense. Have oven hot (250 degrees Fahr.) by lighting the gas eight minutes before putting in bag, then slack heat one-third to one-half as soon as the bag corners turn brown. Do not let bag touch sides of oven or the gas flames. Adhere to time given in recipes, then food will be well cooked.

Take up bag by slipping the lid of a tin pot underneath it. To secure gravy, let out water, etc., stick a pinhole in bottom of bag and drain over a dish. Except in case of pies, no dish should be used in paper bag cooking.

one tablespoonful of white sauce, one tablespoonful of cream; add salt and cayenne or other pepper to taste, and one tablespoonful of grated Parmesan. Mix up well and place in the cavity of the shells. Put a little grated Parmesan on top, and a little breadcrumbs and butter. Put in a paper bag. Place on broiler. Allow ten minutes in hot oven.

Savory Oysters.—Take two tablespoon-

fuls of white sauce, one teaspoonful of grated cheese, one tablespoonful of cream, the liquor from the oysters and seasoning to taste. Take half a dozen deep oyster shells. Put a little of the above mixture at the bottom; then put the raw breaded oyster in the middle. Add a little more of the sauce on top, with a little breadcrumb and a small piece of butter. Place your buttered bag on the broiler, put your oysters carefully inside, seal and allow eight minutes in a very hot oven. (Copyright, 1911, by Sturges & Walton Company.)

HAS NEW GAME FOR WOMEN

Dean Andrews Outlines Rules for "Beating the Budget."

There is a new game for women which, if it is not so exciting as auction bridge, involves the winning or losing of possibly larger sums of money than women dare put up at cards. It is called "Beating the Budget" and is played with grocers' bills and bank books.

Dr. Benjamin A. Andrews, dean of the School of Household Arts of Teachers College, gave out the directions for playing yesterday afternoon in the course of a lecture on "The Finances of the Household" before the Women's Conference of the Society for Ethical Culture, at the meeting house of the society, 63d street and Central Park West.

A number of people may play, from grandmother to baby who is just beginning to spend pennies. Through it the family may be reunited around the happy hearth, and father need not be forced to seek amusement at a club. He will enjoy this game, for it is nothing more nor less than a scheme to save his money.

The point of it is to make the scores for the household expenditures tally with those of the budget or family income.

"You plan out your budget at the beginning of the month," Dr. Andrews explained; "so much for food, so much for rent, for clothes and for what Mrs. Ellen H. Richards calls the 'higher life,' meaning amusements, books, travel, life insurance and savings."

"Day by day you keep account of all you spend for these things, and at the end of the month you sort out these accounts into the classification in the budget. Then the exciting moment has arrived. You compare the two. How triumphant you are if you win, but what a disgrace if the budget beats you."

"Next month you play it all over again. Perhaps you can't keep up the pace, and lose track of your expenditures. Then is when you bless the check book, if you are one of the lucky people who pay everything by check, for you need not worry; at the end of the month all your checks will come flocking home to you, bringing their tales of where the money went."

Dr. Andrews also reminded the women that domestic economy was not a "new fangled notion," introduced into the

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schools by fanatics. In 1663 the nuns in Quebec introduced these studies into their convent schools, and the pioneers in the education of women in the United States had tried to have household arts introduced into the first women's colleges. Today, he said, 729 women's clubs are working for domestic science in public schools, and the federal government is thinking of enlarging the department of nutrition of the Bureau of Agriculture to include domestic arts, problems of housing, clothing and washing the family.

After Dr. Andrews had talked and answered questions for an hour Professor Edward L. Thorndike, of Teachers College, gave a lecture on the "Different Conceptions of Childhood."

MINIMUM WAGE FOR GIRL \$8

Secretary of Consumers' League Says She Cannot Live on Less.

Kansas City, Mo., Nov. 8.—In urging a minimum wage scale for girls as the best method of getting factory and shop results, Mrs. Florence Kelley, national secretary of the Consumers' League, in an address here to-day said:

It is to your front states of the West that we workers of the East look for the initiation of such righteous and practical legislation, for we of the East have more obstacles of greed and tradition and blindness to overcome than you out here, and we in New York have a highest court which habitually overthrows the good laws which we can prevail upon our lawmakers to enact.

Having told of a storekeeper in the East who, she declared, employs girls in his store at \$2.30 a week, Mrs. Kelley said:

It is utterly impossible for a girl to support herself respectably and not incur her health less than \$5 a week. Yet there are families in this country trying to live on \$3 a week.

Suppose You Were a Miller, Madam—

And you bought choice wheat—

Then washed and brushed and scoured it—

Then ground it 20 times, through 20 rolls—

Then sifted the flour 10 times through silk, so that none but the cream came through—

All this without added price.

Suppose you did that. Would you consider a housewife fair to herself if she failed to get that flour?

That's what we do with Gold Medal—and more.

We even run a test kitchen, where we bake up samples of each day's run.

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You can get that flour from any grocer if you'll only remember. Don't merely say "flour." Say—



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